

Mediterranean Garlic Shrimp

60 shrimp (tiger tails are good)
1 cup of cream
Juice of 1 lemon
2 tbs Crushed Red Pepper (more if you like it spicier)
20 cloves Roasted Garlic (fresh roasted)
2 teaspoons salt (more/less to taste)
Old bay seasoning (1/2 tsp)

Make sure mixture is a light color and use LINGUINE, not fettucine! Add a little parmesan or romano cheese. Not much! Maybe 3 tablespoons. Don't let mixture brown but keep it warm. Drain 1 pound linguine (after cooking of course) and put in deep skillet(those Wok looking skillets) and mix in with your cream base.

Slice lemons horizontally to make little circles and use them and a little parsley for garnish.
Serves 4!